

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (50.8%)	82 %	4
Grain	Płatki pszeniczne	2.7 kg (42.9%)	60 %	3
Grain	Płatki owsiane	0.3 kg (4.8%)	60 %	3
Grain	luska ryżowa	0.1 kg (1.6%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	18 g	60 min	6.3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	skorka słodkiej pomaranczy	20 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Flavor	curacao	10 g	Boil	5 min

Notes

- Ca+2Mg+2Na+ Cl-SO4-2HCO3-
43.25.5 15.2 53.652.620.152

gips 2gr
Epsom 2gr
Calcium Chloride 4gr
Soda 2gr
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